



## Breakfast

### Avocado and Kale Moringa Smoothie Bowl – 800

Avocado, Kale & Moringa Smoothie Bowl, Popped Chia, Toasted Almonds, Burnt Tree Tomato, Raspberries & Banana

+Add Granola - 100

### Peach Orange and Blackberry Baobab Smoothie Bowl - 800

Orange, Peach & Blackberry Smoothie Bowl, Berries, Walnuts, Pumpkin Seeds, Burnt Orange, Toasted Coconut & Honey

+Add Granola - 100

### Almond Oats - 750

Steel Cut Oats, Stewed Fruit, Almond Milk & Almond Brittle

### Avo Toast (Vegetarian but can be made Vegan) - 700

Avocado, Feta, Semi Dried Tomatoes, Micro Herbs & Sunflower Seeds

### French Toast - 900

Orange Brioche, Boozy Chocolate Sauce, Mixed Berry Compote & Hazelnuts

### Mahamri Breakfast - 700

Swahili Mahamri, Braised Mbaazi & Coconut Cream

### Egyptian Baked Eggs - 950

Coriander Lamb Sausage, Semi Dried Tomato, Crispy Kale, Dukkha & Zaatar Pita Bread

### Smoked Trout Bagel - 1050

Smoked Kenyan Trout, Herbed Cream Cheese, Pickled Red Onion & Caper Mayonnaise

### Braised Rib Benedict - 1100

Ancho Chili and Coke Braised Short Rib, Poached Free Range Eggs, Black Garlic, English Muffin & Truffle Hollandaise

### Eggs Florentine - 900

English Muffin, Baby Spinach, Semi Dried Tomatoes, Bearnaise & Poached Free Range Eggs

### The Fry Up Breakfast - 950

(Choice of Bread - Sourdough / Rye / Multi Seeded / Gluten Free Protein) 

2 Free Range Eggs, Coriander Lamb Sausage, Wild Mushrooms, Crispy maple Bacon, Crispy Kale, Baked Beans & Semi Dried Tomatoes



## All Day Dining

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### **Cheese and Cheese Toastie - 950**

Double Layered Cheddar and Swiss Emmental, White Bread & French Dip

### **Turkey Cranberry Baguette – 1150**

Smoked Turkey, Cranberry Jelly, Fresh Arugula & Camembert Cheese

### **The Veggie Bomb - 1050**

Pistachio and Chickpea Falafel Patty, Mirin Glazed Red Cabbage, Cucumber Pickle & Carrot Kimchi and Tahini Mayo in a Soft Roll

### **Tiger Sandwich - 1150**

Classic Beef Tartare, Cured Egg Yolk, Capers & Onion Aioli in a Soft Roll

### **Lobster Roll - 1600**

Gently Treated Lobster Meat, Japanese Kewpie Mayo, Chives and Furukake in a Soft Roll

### **Vegan Wrap – 950**

Crunchy Veg, Glass Noodles, Herbs, Sprouts, Leaves, Nori, Pad Thai Sauce in a Rice Paper Wrap

### **The House Salad - 1050**

Grilled Chicken, Sundried Tomato, Feta, Yuzu, Pumpkin Seeds & Rocket

### **Green Grain Power Salad - 900**

Quinoa and Bulgur Wheat Tabbouleh, Tenderstem Broccoli, Spinach, Spring Beans, Toasted Cashews, Pumpkin Seed, Avocado, Pomegranate & Moroccan Spice

### **CDP Steak - 1400**

28 Day aged Sirloin Steak, CDP, Herb Salad & Truffle Fries

### **Black Fungi Risotto - 1250**

Roasted Wild Mushrooms, Garlic, Parsley, Arborio Rice, Parmigiana Reggiano & Black Truffle

### **Green Zucchini Gnocchi - 1200**

Potato Gnocchi, Green Zucchini Cream, Crispy Bacon Bits, Fried Sage & Parmigiana Reggiano


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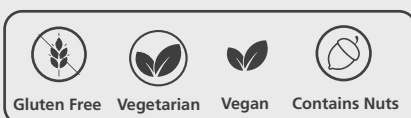
## Bowls

### **Warm Sticky Rice/Quinoa/Brown Rice**

Atlantic Salmon, Avocado, Nori Salad, Red Cabbage Kimchi with a Ponzu Sauce - **1500**

Grilled Chicken, Cucumber, Greens, Edamame with a Toru Sauce - **1400**

Roasted Cauliflower, Mung Beans, Coconut Yoghurt, Scallions with a Red Dragon Sauce - **1200** 





# Brunch

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## **The Frittata - 700**

Semi Dried Tomato Frittata, Labneh, Dill & Black Truffle Oil

## **Bibimbap Brunch – 800**

Wild Mushrooms, Cauliflower Rice, Minced Beef, Scallions, Kimchi, Bok Choy & Free Range Egg

## **Brekkie Sandwich - 750**

Seeded Soft Bun, Chilli Mango Aioli, Fried Free Range Egg, Rosti & Arugula

## **Scrambled Tofu on Toast – 700**

Coriander Scrambled Tofu, Herb Salad, Leeks & Lemon Dressing

## **Shrimp Toast – 1050**

Sourdough Toast, Prosecco Prawns, Rocket Fattoush, Gochujang Mayo & Labneh

## **Cilbir - 800**

Poached Free-Range Eggs, Green Chilli, Garlic, Yoghurt & Paprika Oil

## **Wild Mushroom, Truffle and Brie Omelette - 950**

Free Range Eggs, Local Oyster Mushrooms, Black Truffle & Brie with Garlic Confit

## **Sesame Chicken Waffle - 950**

Crispy Sesame Chicken, Smoked Honey Waffle, Kimchi & Chives

## **Tempeh Tantrum - 900**

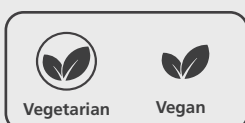
Garlic Tempeh, Tempeh Shakshuka & Tempeh Sausages

## **Vegan Pancakes Sweet - 700**

Kraft Beer, Cardamom Sugar Pancakes & Candied Tangerine

## **Vegan Pancakes Savory - 700**

Roasted Oyster mushrooms, sundried tomatoes, rocket leaves & lemon oil





## **Boozey Brunch Drinks - 800**

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### **Blueberry Tom Collins**

Tanqueray Gin, 30ml fresh lemon juice, 30ml sugar syrup, Soda water

### **Maria Maria**

Ketel one, Tomato Essence, Rosemary

### **Dawa**

Ketel One Vodka, Lime Wedges, Raw Honey

### **Top Gear**

Larios Premium, Kenya Originals Hibiscus & Lime Tonic water, Lime juice

### **High Baller**

Monkey Shoulder, Home-made Ginger Beer, Fresh Lime

### **Pink Lady**

Larios Rose Gin, Sugar syrup, Grenadine, Lemon Zest

## **Mimosas - 4000**

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**Lunetta Prosecco (Bottle) + Your Choice of Cold Pressed Juice**

**Red – Apple Beetroot & Fennel**

**Orange – Orange**

**Yellow - Carrot, Apple, Pineapple**

**Purple – Forest Fruits**

**Green – Apple, Cucumber & Kale**



## Cool

**KES**

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### Home Made Cool Drinks

**250**

Rhubarb & Ginger Ninja

Masala Soda

Iced Tea of the Day

### Fresh Juice

**300**

Orange

Carrot, Apple, Pineapple & Turmeric

Apple, Beetroot & Fennel

Kale, Spinach, Cucumber, Apple, Lime & Ginger

Coconut Water, Ice & Lime

### Fermented & Probiotic

**300**

Hibiscus & Spiced Orange Kombucha

Ginger, Lime & Mint Kombucha

Passionfruit & Green Tea Kombucha

Burnt Strawberry & Thyme Tibicos

Pineapple, Lemongrass & Turmeric Tibicos

Lemon & Cayenne Tibicos

### Mayer's Water

Still Water 500ml / 750ml

**150/250**

Sparkling Water 500ml / 750ml

**150/250**

### Milkshakes

**450**

Clockwork Chocolate Orange

Vanilla Villain

Balsamic Burnt Strawberry

Banana Toffee

Carrot Cake

Matcha Green Tea



## Flavoured Iced Coffees

350

Salted Caramel  
Salted Caramel Sugar Free  
Pumpkin  
Peanut Butter  
Chai

## Smoothies - 400

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### First choose your base

Coconut Water | Rice Milk | Green Tea | Mineral Water  
Yoghurt | Oat Milk

### Add Greens

Kale | Spinach | Swiss Chard | Beet Greens

### Add Fruit

Banana | Berries | Melon | Papaya | Pineapple

### Power up!

Protein Powder | Baobab Powder | Nut Butter | Chia Seeds  
Moringa Leaf Powder | Cinnamon

### Not Sweet Enough?

Chopped Dates | Stevia | Honey



## Hot

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<b>Spring Valley Coffee</b>	<b>KES</b>
Espresso	200
Macchiato	250
Flat White	300
Americano	250
Cappuccino	300
Latte	300
Mocha	350
Plunger	350
Cold Brew	300
Coconut Affogato	350
Vanilla Affogato	350

**Make it strong (extra shot):+50**

**Make it large: +75**

<b>Teas &amp; Infusions</b>	<b>250</b>
Tahini Almond Macha Latte	
Golden (Plant Milk Turmeric) Chai	

<b>Herbal</b>	<b>200</b>
Peppermint	
Earl Grey	
Rooibos	
Orange Spice	



## **Muthaiga Tea Company (\*All teas served in teapot)**

250

### **Railway Roast** *Origin: Western Rift Valley*

This tea is a homage to the heritage of the railroads in East Africa which brought tea to these lands along with many exotic herbs and spices.

Pair with "High Tea" sandwiches such as cucumber sandwich, smoked salmon or Ploughman's sandwich. Excellent alongside dark chocolate mousse or gateau. Sushi Sashimi ponzu Salmon cheese boards, smoked trout bagel. Jiggly Japanese Pancakes.

### **African Petrichor** *Origin: Western Rift Valley*

"Petrichor" - the smell of soil after the first rain. This tea evokes that special aroma of African soil embracing the rain.

The earthy notes of this loose-leaf black tea blended with dates, almonds and specks of saffron creates the balance and equanimity that is only found with a cup of hot tea during a rainy day. Pairs well with light sandwiches and baked treats such as scones, vanilla cake or a carrot cake. Sesame Chicken Waffle.

### **Purple Haze** *Origin: Eastern Rift Valley*

Enjoy all the health benefits of the high levels of antioxidants found in purple tea enhanced with the mild sweetness of rose petals and hibiscus. Anthocyanin is found in blueberries, raspberries and purple grapes, however purple tea has up to 15 times the concentration.

This tea greets you with an aroma of vanilla on the nose and leaves a lingering taste of the delicate union of purple leaf tea with rose petals and hibiscus. Pairs well with a matcha cake or a plain sponge cake and macarons.

### **Swahili Oolong** *Origin: Usambara Mountains, Kilimanjaro*

This delicate hand shaken Oolong tea from the embodies the vision of MTC - to showcase African artisanship. The tea is processed in a micro tea manufacturing plant from where the small holder farmers are leading a small revolution of Tanzanian orthodox teas. Mahamri Breakfast

The liquor of the tea is golden amber, and it has an undertone of honeysuckle and caramel. The tea has been blended with cinnamon, cloves, and nutmeg from the spice island of Zanzibar. Pairs beautifully with walnut cake and sticky toffee pudding.





## **Rwanda Noir**    *Origin: Rwanda*

You will never look at breakfast tea the same way after you have tried this black tea blend from Rwanda.

This tea delivers robust flavour without the strong tannins of traditional teas and the delicate malt sweetness of the terroir accompanied with the sparkle of star anise leave you feeling refreshed after a cup. Cooked breakfast.

## **Emerald Dream**        *Origin: Rwanda*

This single estate green tea is a purist's delight. Tea connoisseurs from around the world are discovering the beauty of Rwandese teas and if you wondered why, try this steamed loose-leaf green tea. The aroma of fresh cut grass greets you on the nose and the pale yellow, medium bodied liquor delivers a delicate sweetness of toasted butterscotch and malt enveloped in a woody background.

This tea pairs gorgeously with any seafood and especially well with sushi and sashimi and can keep you company all the way through desserts like fruit cake, an orange marmalade cake or mochi ice cream.

## **Festive Oolong**        *Origin: Mt Kilimanjaro*

Peach Bowl

## **Moonlight Needle**    *Origin: Mt Kilimanjaro*

This white tea from the foothills of Mount Kilimanjaro is delicately harvested in the early hours of the morning. The silver bristles on the leaves evoke an image of fine moonlight-kissed needles as they "stand" on their ends in the early morning coolness.

The leaves are blended with dried apricots and Egyptian marigolds which complement the natural tea notes of peach and savannah grass. This tea is a heavenly accompaniment to delicate desserts such as a vanilla cake, pineapple cake and scones.